

monophosphate (GMP) and adenosine monophosphate (AMP) and autolysed yeasts.--

--35. A method in accordance with claim 32, wherein the taste enhancer contains 0.5% to 20% free amino acids.--

--36. A method in accordance with claim 35, wherein the taste enhancer contains 4% to 15% free amino acids.--

--37. A method in accordance with claim 35, wherein the taste enhancer contains 8% to 10% free amino acids.--

--38. A method in accordance with claim 32, wherein the clear tomato concentrate is hydrolyzed.--

9.23 > --39. A method in accordance with claim 38, wherein the serum is hydrolyzed and then concentrated.--

--40. A method in accordance with claim 38, wherein the serum is concentrated and then hydrolyzed.--

--41. A method in accordance with claim 32, wherein the hydrolysis is carried out using the natural acid present in the concentrate serum and heat.--

--42. A method in accordance with claim 32, wherein the hydrolysis is carried out via protolytic enzymes.--

--43. A method in accordance with claim 32, wherein the clear tomato concentrate is in the form of a powder.--

B1 --44. A method in accordance with claim 32, wherein the clear tomato concentrate is spray dried on a suitable carrier.--

9.23 > --45. A method in accordance with claim 32, wherein the carrier is selected from the group consisting of maltodextrins, starch, starch derivatives, sugars, corn syrup solids, gums, salts and mixtures thereof.--

--46. A method in accordance with claim 32, wherein the clear tomato concentrate is obtained by separating the serum from tomato juice and concentrating it.--

--47. A method in accordance with claim 46, wherein the serum is concentrated to Bx values of 8 to 80.--

--48. A method in accordance with claim 48, wherein the serum is concentrated to Bx values of 8 to 60.--

--49. A method in accordance with claim 33, wherein